REMARKS

The Examiner has rejected claims 1 and 6 under 35 U.S.C. 112, second paragraph, as being indefinite for failing to particularly point out and distinctly claim the subject matter which applicant regards as the invention.

With regard to the word "contained", the Applicant states that it refers to young coconut meat in a can, and therefore being contained. Applicant respectfully directs the Examiner to Page 11, Lines 16 – 26 of the Specification, where it states:

The jelly-like meat is canned. When the fruit has been harvested from the palm tree the coconut is opened and the jelly-like meat is collected, bleached and canned with citric acid (approximately 0.1 %) and sodium metabisulfite (approximately 0.02%), with a concentration of 10-40 ppm maximum to control the pH. It is noted that the citric acid and sodium metabisulfite may be replaced by other matter having similar properties and characteristics. In this canned form with preservatives, the jelly-like meat can be handled while avoiding the natural limitations of the immature coconut such as, but limited to, preservation for extended shelf life. In addition, the pH is used for government importation regulations. Other pH adjustors can be used.

Applicant has amended claims 1 and 6 to be more specific as to the word "contained".

With regard to the phrase "liquid feed", Applicant respectfully directs the Examiner to Page 10, Lines 14 – 22 of the Specification, where it states:

Product A is a derivative of real coconut that goes from coconut milk, or a similar source material, to coconut cream powder, or a similar source material, through a delicate process called spray drying. Spray drying is a unit operation where a pumpable liquid feed is finely dispersed or atomized to form droplets, which are sprayed into a heated air chamber. The process facilitates the dehydratacion of the feed droplets, thus forming the powder particles. The powder is then conveyed to a highly efficient cyclone where product is collected in a container while the spent drying air is exhausted to the atmosphere.

The composition of the liquid feed is the coconut milk defined above. Applicant has amended claims 1 and 6 to be more specific as to the liquid feed composition being coconut milk.

The Examiner has rejected claims 1 and 8 as being indefinite.

With regard to the coconut milk being spray dried and not "A spray dried rich creamy coconut mixture" or "A method to develop a spray dried rich creamy coconut mixture", Applicant respectfully directs the Examiner to Page 10, Lines 14 – 22 of the Specification, where it states:

Product A is a derivative of real coconut that goes from coconut milk, or a similar source material, to coconut cream powder, or a similar source material, through a delicate process called spray drying. Spray drying is a

unit operation where a pumpable liquid feed is finely dispersed or atomized to form droplets, which are sprayed into a heated air chamber. The process facilitates the dehydratacion of the feed droplets, thus forming the powder particles. The powder is then conveyed to a highly efficient cyclone where product is collected in a container while the spent drying air is exhausted to the atmosphere.

Applicant has amended claim 1 and cancelled claim 8 to specify that the coconut milk is spray dried and not "A spray dried rich creamy coconut mixture" or "A method to develop a spray dried rich creamy coconut mixture".

Applicant has corrected the spelling of the word dehydration and has taken the Examiner's suggestion of including a "to" instead of an "and" in front of "facilitate" in claim 1.

In addition, the Examiner has objected claims 1, 2, and 4 through 8 under 35 U.S.C. 103(a), as being unpatentable over Leaflet No. 8, 1983 in view of Tayag (PH26114) and Beyerinck et al (6,763,607).

Applicant respectfully submits for the Examiner's consideration that neither Leaflet, Tayag, nor Beyerinck, singly or combined, teach or lead someone skilled in the art to the invention claimed by Applicant. The product formed by the Applicant is different and unique, unlike that of Leaflet, Tayag, or Beyerinck, singly or combined, wherein the rich creamy coconut mixture consists of water and a contained and preserved liquid base that is developed from mixing water, sugar and a coconut cream powder derivative of natural coconut that is processed from natural

coconut milk. The coconut milk itself is processed through a spray drying process that is a unit operation where a pumpable coconut milk liquid feed is finely dispersed or atomized to form droplets that are sprayed into a heated air chamber to facilitate dehydration of the droplets, thus forming powder particles, and the powder particles are conveyed to a cyclone where said coconut cream powder is collected; and further consisting of sugar, ice, and the contained and preserved young coconut meat originating from the natural coconut at its immature stage to resemble the texture, consistency, taste, and appearance of mixing natural coconut liquid endosperm with jelly-like meat of an immature said natural coconut recently picked from a coconut palm tree. It is important that the coconut cream powder derivative comprises the natural coconut and a starch hydrolysis product. The starch hydrolysis product is maltodextrin and the young coconut meat contains mainly water. The jelly-like meat is collected, bleached and contained in a container with preservatives.

This is especially innovative since many geographical areas do not have coconut trees and therefore people in those areas cannot enjoy a coconut mixture having the characteristics as that of the Applicant's claimed invention.

Applicant respectfully submits that Applicant's claimed invention is differentiated from Leaflet because Leaflet teaches making a coconut drink only having coconut in its raw natural state, without having a coconut in its raw natural state, it is impossible to make the coconut drink taught by Leaflet.

Applicant notes that Applicant does not claim to have invented spray drying. Applicant's claim 1 is limited to a rich creamy coconut mixture that is made specifically with a spray drying method.

Applicant respectfully submits for the Examiner's consideration that neither Leaflet, Tayag, nor Beyerinck, singly or combined, teach or lead someone skilled in the art to make a rich creamy coconut mixture without having coconut meat from a coconut tree on hand.

Applicant teaches a coconut cream powder that is obtained from a spray drying process. The addition of water to the liquid base ensures that the liquid base does not revert the liquid base to its original state. Applicant does not teach how to make coconut milk, but instead teaches how to make coconut mixture that is a cream.

Without Applicant's invention, a person would not have the ability to produce a coconut cream unless they had fresh coconuts readily available. Specifically, to convert coconut milk into a creamy coconut mixture, a person would have to have young coconut meat, but a person cannot add young coconut meat if they do not have fresh coconuts readily available.

Applicant claims a rich creamy coconut mixture that can be made without having the raw material in its natural stage, the young coconut meat.

On April 27, 2006, Attorney had a telephonic interview with Examiner Helen F. Pratt wherein the Examiner suggested use of

"consisting of" in the Preamble to further limit the invention. The Attorney thanks Examiner for the attention and time spent during the interview.

Applicant believes his application is now allowable and ready to be passed to publication and requests an early favorable action.

Respectfully submitted,

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